## 82509 to 82598—Continued.

- 82515. No. 1280. Chokute. A mixture of brown-seeded varieties ranging from medium to medium large; said to be used for cattle feed.
- 82516. No. 1281. Komujankon. A medium-sized, oval, black variety, said to be used as boiled beans and in making confections.
- 82517. No. 1283. Suigen. A mediumsized to medium-large yellow variety, used for bean curd, miso, and soy sauce. The hilum varies from pale to light brown.
- 82518. No. 1284. A medium-sized oval variety with a pale-brown hilum; used for bean curd, miso, and soy sauce.
- 82519. No. 1285. Kaijankon. A large, oval, yellow variety with a light-brown hilum; used for bean curd, miso, and soy sauce.
- 82520. No. 1286. Chankon. A medium-sized, oblong, greenish-yellow variety, said to be used for sprouts.
- 82521. No. 1287. Tatekon. A mediium-sized, oval, yellow variety with a pale to light-brown hilum; said to be used for miso, soy sauce, and bean curd.
- 82522. No. 1288. Irute. A mediumsmall to medium-sized oval yellow variety with a pale to light-brown hilum; used for bean curd, miso, and soy sauce.
- 82523. No. 1289. Tatekon. A mixture of medium-sized yellow varieties with the hilum from pale to dark brown; used as boiled beans and also boiled for cattle feed.
- 82524. No. 1290. Chonte. A mediumsized greenish-yellow variety with a slate-black hilum; used as boiled beans and also boiled for cattle feed.
- 82525. No. 1291. Panunkon. A mixture, evidently of hybrid origin, of medium-sized greenish-yellow seeds; used for cattle feed when boiled.
- 82526. No. 1292. Purunumkon. A medium-sized oval green variety, used as boiled beans and also boiled for cattle feed.
- 82527. No. 1293. Pumunkon. A medium-sized oval greenish-yellow variety with a pale to light-brown hilum; used as boiled beans and also boiled for cattle feed.
- 82528. No. 1294. Near Kokaishu, November 15, 1929. Komjankon. A mediumlarge, somewhat flattened, black variety, used as boiled beans and also in making confections.
- 82529. No. 1295. Near Kokaishu, November 15, 1929. Ginta Untei. A mixture of yellow varieties, said to be used as boiled beans and also boiled for cattle feed.
- 82530 to 82533. From the Chosen farmers' market, Shariin, November, 1929.
  - 82530. No. 1296. Chafatekon. A medium-sized oval yellow variety with a pale hilum; used for miso and sov sauce.
  - 82531. No. 1297. Sonkon. A mixture of medium-small to small yellow varieties, used for sprouts.

## **82509 to 82598**—Continued.

- 82532. No. 1298. Oiarukon. A medium-large, oval, yellow variety with a pale to light-brown hilum; used for bean curd, miso, and soy sauce.
- 82533. No. 1299. Sankon. A mixture of medium-small, yellow, greenish-yellow, and brown varieties; used entirely when boiled for cattle feed.
- 82534. No. 1300. From the Chosen Kogyo Co. farm near Kokaikoshu, November 15, 1929. *Chotan*. A medium-sized, oval, glossy yellow variety, mostly exported to the main island of Hondo for making soy sauce, miso, and bean curd.
- 82535 to 82537. From the Chosen farmers' market, Shariin, November 15, 1929.
  - 82535. No. 1751. Chankon. A medium-sized oval glossy yellow variety, used for making bean curd, soy sauce, and miso.
  - 82536. No. 1752. Chunonkon. A small, greenish-yellow to yellow, round variety with a pale to light-brown hilum; used for sprouts.
  - 82537. No. 1753. Tatteikon. A mixed sample of yellow varieties, used as boiled beans and also in making miso and soy sauce.
- 82538. No. 1754. From a warehouse in Kokaikoshu, November 15, 1929. Koshumitta. A medium-small, nearly round, glossy yellow variety, used for miso, soy sauce, and bean curd.
- 82539. No. 1755. From a warehouse in Kokaikoshu, November 15, 1929. Chotanchame. A medium-sized, nearly round, glossy yellow variety with more or less variation in the color of the hilum; used for bean curd, soy sauce, and miso.
- 82540 to 82547. From the Chosen farmers' market, Shariin, November 15, 1929.
  - 82540. No. 1756. Bankon. A mediumsized oval glossy yellow variety, used for soy sauce, bean curd, and miso.
  - 82541. No. 1757. Chabatekon. A medium-sized oval glossy yellow variety, used for making miso, soy sauce, and bean curd.
  - 82542. No. 1758. A medium-large, nearly round variety with a light-brown hilum; used for making bean curd, soy sauce, and miso.
  - 82543. No. 1759. Pattekon. A mixture of medium-small, yellow, greenish-yellow, and brown varieties; used when boiled for cattle feed.
  - 82544. No. 1760. Chankon. A medium-small, much flattened, yellow variety more or less mixed with greenish-yellow and brown varieties; used when boiled for cattle feed.
  - 82545. No. 1761. Oiarukon. A medium-large, nearly round, yellow variety with a light-brown hilum; used for bean curd, miso, and soy sauce.
  - 82546. No. 1762. Chonte. A mediumsized oval glossy yellow variety with a pale hilum; used for soy sauce, miso, and bean curd.
  - 82547. No. 1763. Chunnonkon. A very small, nearly round, yellow variety, used for sprouts and also boiled for cattle feed.